SC170-8

evolution

60 cm Oven, Electric, Termoventilated 11 functions. Line Evolution, St.steel
Energy Rating A

EAN13: 8017709131814

AESTHETICS and COMMANDS

Line Evolution

Polished Stainless Steel with fingerproof treatment

Digital-analogic display

FUNCTIONS/ OPTIONS/ TEMPERATURE

10 Cook functions including: Turbo, Defrost/Raising

1 Cleaning function Vapor Clean

Electronic programmer with: minute minder, end cooking (automatic switch off), automatic switch on

End cooking acoustic alarm

Cooking temperature range: 50-250 °C

CAVITY

Maxi 68 L cavity (+ 35% volume)

5 cooking levels

Metal lateral racks

“Ever Clean” Enamel

Roof liner

2 Halogen lights

Full glass inner door

Removable internal glass for cleaning

SAFETY

Cool door/ Fresh Touch

Tangential cooling system

Automatic heating elements/fan switch off when the door is open

TECHINCAL DATA

Oven capacity: 68 L

Nominal power: 3,00 kW

Grill power: 2,70 kW

Voltage/Frequency: 220-240 V - 50 Hz

STANDARD ACCESSORIES:

Telescopic guides (1 level, **partial extraction), 1 Deep tray (40 mm)**, 1 Traditional tray (20 mm) with insert rack, 1 Rack

Functions

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multifunction thermo-ventilated
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Main Oven

Upper and lower element only:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.

Grill element:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.

Lower heating element only:

This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.

Circulaire with upper and lower elements:

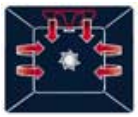
The use of the fan with both elements allows food to be cooked quickly and effectively on a number of shelves. Ideal for roasts and large joints that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.

Snowflake:

With the switch on this symbol, no heating is possible even if the thermostat is turned.

Fan with upper and lower elements:

The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.

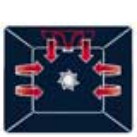


Fan with grill element:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.

Circulaire:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.



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Fan with lower element:

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.

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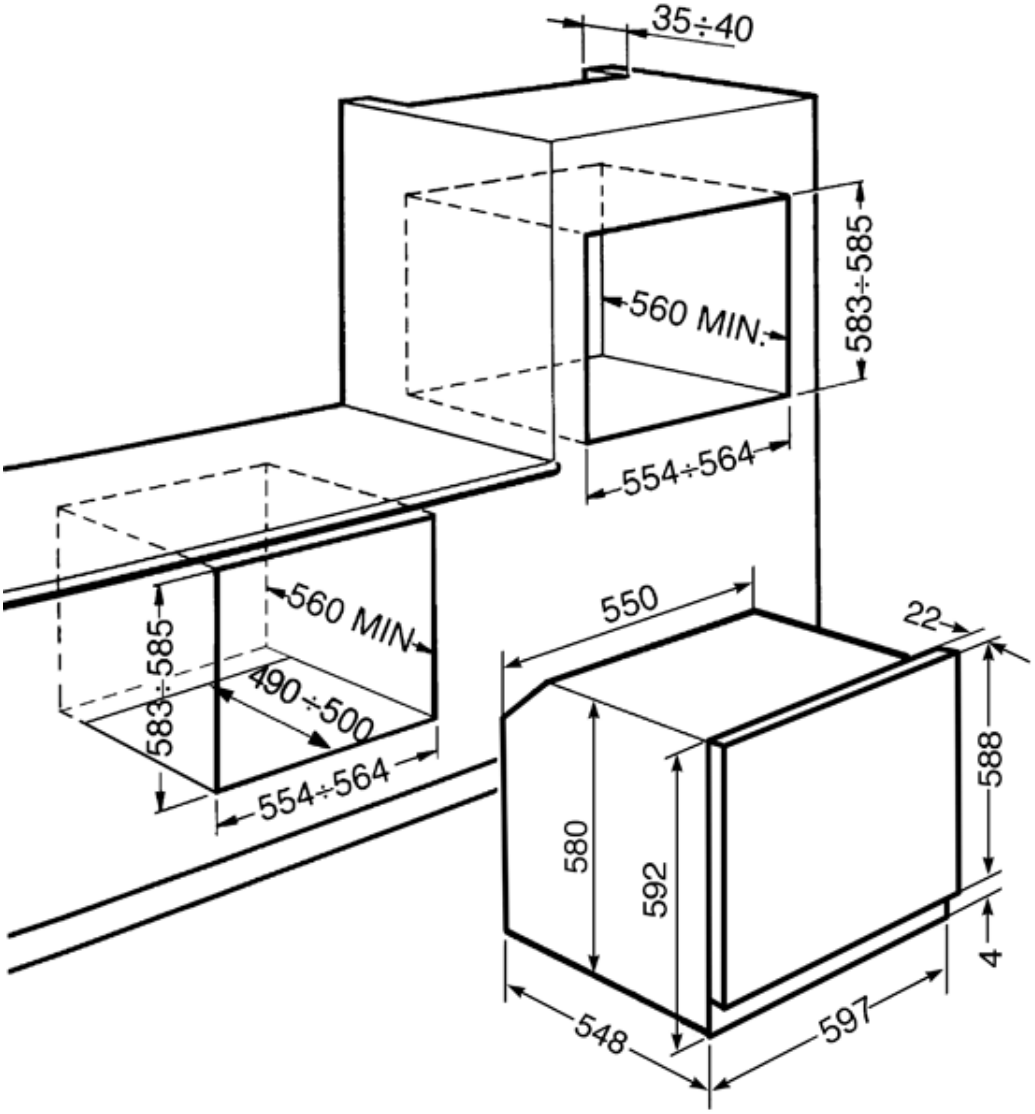

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